



# ***JCCoE Director's Welcome***

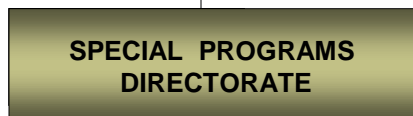
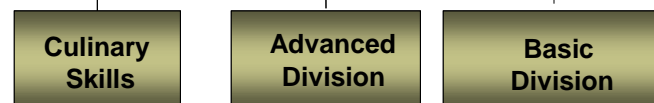
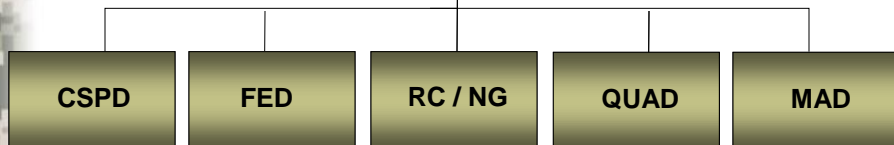
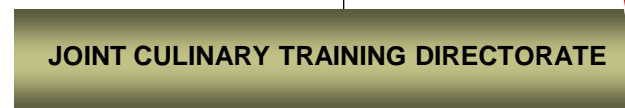
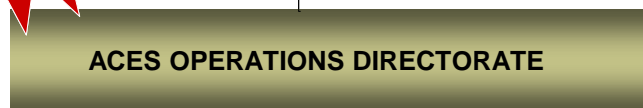


***LTC Rob Barnes***



# Organizational Structure

	Auth	On-hand
Total	229	153
Military	128	92
DA Civ	72	32
Civ Contractors	29	29



\*USACAT and P.A. Connelly Award

## Legend:

**CSPD** - Concepts, Systems and Policy Division  
**FED** - Facility and Engineer Division  
**QUAD** - Quality Assurance Division  
**MAD** - Management Assistance Division  
**RC/NG** - Reserve and National Guard Division



# ***The Army Food Program***

**Over 400 Active Duty  
Dining Facilities  
(DFAC)**

**FY08  
\$3.5 Billion in  
Subsistence  
FY09  
\$3.7B  
FY10  
\$3.9B**

**Operating:**  
**4 DFACs – Bosnia, Kosovo & Romania**  
**19 DFACs, 145 Forward  
Operating Bases/Coalition  
Outposts (FOBs/COPs)**  
**2 Class I Yards – Afghanistan**  
**71 DFACs; 52 FOBs/Joint  
Security Stations(JSS) – Iraq**  
**7 DFACs – Kuwait & Qatar**  
**1 DFAC – Honduras**  
**1 DFAC - Philippines**

**Providing Food Service Worldwide  
in all environments to meet the Commander's & Soldiers needs**

**Warrior Logisticians**



# JCCoE

***Fort Lee is preparing to become the “heart” of culinary arts or foodservice training. Presently, both Soldiers and Marines learn their future foodservice professions at Fort Lee.***



***By January 2011, Sailors and Airmen will co-locate in training at Fort Lee in the Joint Culinary Center of Excellence (JCCoE).***

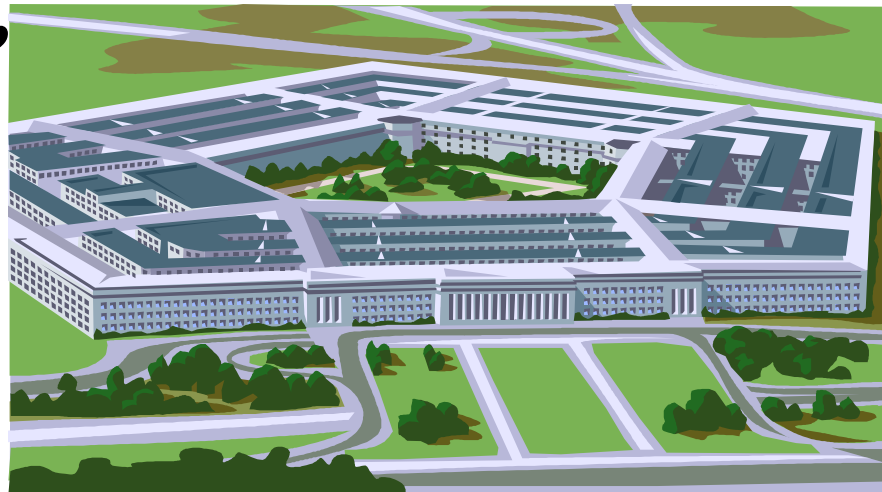




# **ACES – Operations Directorate**

*Remains as*

*“The Eyes and Ears of the Department Army  
G4 and the Quartermaster General for  
Army Food Service”*



*The DOD lead for Operational Class I  
and Theater level foodservice.*



# ***The Practical Guide to ACES***

## ▪ **What ACES Does :**

- **Write Army Regulations/Field Manuals/Dep. Army Pamphlets**
- **Implement Policies & Develop New Concepts**
- **Manage Improvements to Operational Rations**
- **QA for Operational Rations, Food Safety & Sanitation, Basic Daily Food Allowance, Nutrition, Menu, Recipes, and Food Audits**
- **Manage Garrison & Field Equipment**
- **Manage Military Construction Program for Army Dining Facilities**
- **Perform Reserve Component Liaison**
- **Conducts Food Management Assistance Mission**
- **Conducts Mobile Training Teams supporting ACOMs and IMCO**



# ***Hot Topics***

- **New Impacts**
  - **Army Nutrition Initiatives**
- **Improved Educational Opportunities**
  - **92G Credentialing**
- **Automation change**
  - **AFMIS changes and updates are ongoing**
  - **Common Food Management System development**
  - **JCCoE Website is under revision**



# ***Key Events***



***QM Sustainment Symposium  
15 June 2010, Fort Lee, VA***



***Joint Services Operational Rations Forum  
February 2011, Colonial Heights, VA***



***Culinary Arts Competition  
March 2011, Fort Lee, VA***



***ACES Partnership Day for Industry  
April 2011, Fort Lee, VA***





# ***NEED INFORMATION***

**Visit our JCCOE Website at**

**<http://www.quartermaster.army.mil>**

**[http://www.quartermaster.army.mil/jccoe/jccoe\\_main.html](http://www.quartermaster.army.mil/jccoe/jccoe_main.html)**

**JCCoE Email: [leeejccoeweb@conus.army.mil](mailto:leeejccoeweb@conus.army.mil)**

## **Other Links**

- **QM Schools**
- **AKO**
- **LOGNET**
- **Reimer Library**
- **USAPA**



# QUESTIONS

